



8800 Watson Road
St. Louis, MO 63119
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ST. LOUIS CORPORATE/GROUP EVENT INFORMATION AND PRICING

YOUR FULL THROTTLE *UNCONVENTIONAL* EVENT VENUE!
AN IMPRESSIVE PAIRING OF ENTERTAINMENT AND TEAMBUILDING IN ONE LOCATION!

Victory Raceway is the home to the premier indoor motorsports entertainment facility in St. Louis, MO., located in the heart of Crestwood. Victory Raceway was built *for racers by racers*.

If you are craving a taste of adrenaline and want a bit of excitement and adventure, Victory Raceway will send your heart racing. Novice and experienced racers alike can enjoy this state-of-the-art facility, which features European indoor electric race karts zooming faster than any of their kind in the country.

Our indoor speedway features 56,000 sq. ft. of intense racing excitement, with karts capable of reaching speeds of 45mph. Our high-performance karts provide the ride everyone is looking for - clean, fumeless, electric and fast! It's what makes our venue the perfect place for corporate outings, social meetings, birthdays, bachelor parties and more.

Up to 10 drivers race on a course at one time and racers either compete for the single-fastest lap time or in head-to-head action. We offer a wide variety of race formats and the typical race lasts about 7-9 minutes. We offer two and three race formats such as the Indy, Sebring and the infamous four- race Daytona.



RACING PACKAGES

We slot 10 minutes for every race and can slot 9-10 racers into each.
Each race varies from 7-9 minutes depending on the driver skill levels.

Listed below are the race types:

Pro Race (must be 16+), 45 mph, 12 laps
Am Race (must be 14+), 35 mph, 10 laps
Rookie Race (must be 6+ and 50" tall) 25 mph, 8 laps

Reserved Race - \$225 per race + tax

- Buy as many races as you need! Up to 10 racers in each race
- Amount of laps and speed based on the youngest drivers age with our 3 race types listed above
- Private races, *non-competitive*, race against the clock! Includes headsocks
- Races must be slotted 20 minutes apart

Facility Buyout (recommended for groups of 30+ racers)

- Required booking type for groups of 30 or more on a Friday, Saturday, or Sunday
- Exclusive use of the 56,000 square-foot facility, facility closed to general public
- Customized racing based on group size
- 50 to 55 racers on & off the track per hour (based on how well drivers do)

Monday thru Thursday..... \$1,000 hour + tax, *two-hour minimum*
Friday, Saturday, Sunday, and Holidays.... \$1,200 hour + tax, *two-hour minimum*

The Indy - \$55.00/pp + tax: all racers must be 16+ years old (recommended for 8 – 30 racers)

Two-segment Race Event – 10 racer minimum

Includes: headsock, helmet, one soft drink per racer and one 1st place racing medal on a lanyard for winner.

- Race 1 – Qualifier (scored by time)
- Race 2 – Main Event (scored by position)

The Sebring - \$70.00/pp + tax: all racers must be 16+ years old (recommended for 8 – 30 racers)

Three-segment Race Event – 10 racer minimum

Includes: headsock, helmet, one soft drink per racer and one 1st place racing medal on a lanyard for winner.

- Race 1 – Practice
- Race 2 – Qualifier (scored by time)
- Race 3 – Main Event (scored by position)

The Daytona - \$80.00/pp + tax: all racers must be 16+ years old (recommended for 8 – 30 racers)

Four-segment Race Event – 10 racer minimum

Includes: headsock, helmet, one soft drink per racer and one 1st place racing medal on a lanyard for winner.

- Race 1 – Practice #1
- Race 2 – Practice #2
- Race 3 – Qualifier (scored by time)
- Race 4 – Main Event (scored by position)

*All pricing and menus will be subject to change.

Updated: March 2025

EVENT ADD-ON NOTES/OPTIONS

- 1st, 2nd & 3rd place Victory Raceway Trophy set - \$59.99 + tax (must be ordered in advance)
 - Gold, Silver & Bronze medals on Lanyards - \$7.99 + tax per medal, or \$17.99 + tax for all 3
 - Conference Room, 1500 sq. ft, \$200ph, during pre-opening hours. \$500ph during open hours
 - Complimentary Track-side Corner Lounge space for smaller groups, 24 or less, based on availability during operational hours
 - Valenti's Catering, and Mellow Mushroom are our preferred caterers. If you wish to secure a different caterer, there will be a 20% commission charged on the final outside catering bill if approved through our Sale's Manager.
 - Victory Raceway maintains its own liquor license and therefore, all alcoholic beverages *must be* purchased through our facility
 - All helmets are the property of Victory Raceway. If any damage/health occurrence precipitates, party will be responsible for a \$80 replacement helmet fee.
 - Automatic 15% gratuity will be added for parties of fifty (50) or more on final catering and drink costs due to excessive cleanup.
 - Minimums required for pre-open events outside of our normal business hours.
 - For Facility Rentals with less than 50 guests, if you need setup time before your facility rental, we will close to the public 15 minutes prior to give you that window for any setup (this is included in pricing).
 - For Facility Rentals with more than 50 guests, if you need setup time before your facility rental, we will close to the public 30 minutes prior to give you that window for any setup (this is included in pricing).
 - If you need more time before that, it is \$600 per hour if you would require to utilize the lobby and such before hand as we would not be able to allow public guests in. Our staff would be labor to help with any setup needs and included with the \$600 price.
 - If you have outside vendors or a outside event coordinator/planner, I MUST be in contact with them to help arrange drop off and pickup times with a vendor contract.
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VALENTI'S CATERED LUNCH/DINNER OPTIONS

Pricing includes high quality paper products and plastic flatware. A \$50 delivery fee will apply, applicable 9.238% sales tax and 10% service fee will apply to final bill. This fee from Valenti's is used to cover base cost of service, catering + support staff. **Twenty-person** minimum order. A catering server(s) and/or bartender(s) will be added to the final bill should there be more than 50 guests, as well as a 15% gratuity for parties of fifty (50) or more on final catering and drink costs due to excessive cleanup. Catering server: \$65 per hour + 18% gratuity on catering total

CHILLED PARTY PACK #1- \$16.95/pp

- Assorted Dollar Sandwich Tray - Ham, turkey, beef, tuna salad, 2 per person
- Red Skin Potato Salad
- Bowl of Fresh Fruit

CHILLED PARTY PACK #2- \$17.95/pp

- Assorted Gourmet Deli Sandwich Platter – American, Healthy Turkey, Classic Club
- Red Skin Potato Salad
- Chilled Homemade Tortellini Pasta Salad
- Assorted Sweet Treat Platter – brownies, mini-cheesecakes and apple crumb cake

RACE TRACK SPECIAL #1- \$18.95/pp

- Barbeque Pulled Chicken or Barbeque Pulled Pork on a full-size bun
- Homemade Mac n' Cheese
- Baked Beans or Mashed Potato Casserole
- Baked Chips

RACE TRACK SPECIAL #2- \$18.95/pp

- BBQ Grilled Burgers or All Beef Hotdogs on buns with ketchup, mustard & relish
- Homemade Mac n' Cheese
- Baked Beans or Mashed Potato Casserole
- Baked Chips

FRIED CHICKEN PICNIC PAK – \$19.95/pp

- Chicken, mixed, 2 pieces per person
- Seasoned Green Beans, Green Bean Almondine or Fiesta Corn
- Homemade Mac n' Cheese
- Red Skin Potato Salad or Cole Slaw

Don't forget about guests with Dietary Restrictions! Ask about Vegetarian, Vegan, or Kosher options!

*Additional charges may apply

THE ITALIAN COMBO - \$20.95/pp

- Classic Meat Lasagna or Vegetable Lasagna
- Pasta Con Broccoli *or* Mostaccioli with Homemade Marinara Sauce
- Valenti's House Italian Salad
- Garlic Parmesan Rolls

CHICKEN FAJITA BAR - \$19.50/pp **

- Chicken Fajita Meat with peppers and onions
- Mexican Rice
- Nachos and Cheese Sauce

BEEF *and* CHICKEN TACO BAR – \$20.50/pp **

- Beef Taco Meat & Shredded Chicken
- Mexican Rice
- Nachos and Cheese Sauce

**Condiments include shredded lettuce, shredded cheese, sour cream, salsa, jalapenos, soft tortilla shells and tortilla chips



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APPETIZER PACKAGE – \$22.00/pp (Additional Appetizers \$3.00pp, per app.) **Please note these are small appetizers and *should not* be considered sufficient servings to be considered a full meal. We recommend additional items be purchased.)**

Select 6 of the following:

- | | |
|--|--|
| <ul style="list-style-type: none">• Bacon-wrapped Shrimp• Beef Medallions in Burgundy Wine• Poke Sliders• Dollar Sandwiches• Polynesian, Honey or Teriyaki Chicken Kabobs• Spinach/Crab Stuffed Mushrooms• Franks in a Blanket• Mini Chicken Fajita Wraps• Toasted Ravioli with Marinara• Mini Barbeque Smokies | <ul style="list-style-type: none">Crabbed Stuffed MushroomsFresh Veggies with dipVegetable Lasagna TwillsBacon-wrapped ScallopsMini Cheese QuicheEggplant with Crostini BreadFruit KabobsCannelloni Bites with MarinaraPretzels Bites with Cheese SauceBruschetta with Crostini bread |
|--|--|

Premium Sausage & Cheese Platter and 3 Hot Hors D’ oeuvres - \$22.00/pp

- Choice of 3: Volpi cubes, Salami, Krakow Sausage, Pepperoni or Thuringer **and**
- Choice of 2: Colby, Fontanelle, Provolone, Spicy Cheddar or American with crackers **with**
- Hot Chicken Wings
- Swedish Meatballs
- Italian Meatballs

TRAYS

- Assorted Cookie Tray (feeds 40-50) - \$29.99
- Assorted Veggie Tray with Ranch dip 4lb (feeds 15-20) - \$14.99
- Assorted Fruit Tray (6lb) (feeds 10-15) - \$26.99

Dietary Restriction Menu

Exchange any item for one of these items (additional charges may apply)

Vegetarian Options

Eggplant Parmesan
Black Bean Veggie Burger
Hawaiian Veggie Burger
Mediterranean Veggie Burger
Vegetable Lasagna
Manicotti
Veggie Wrap
Garden Salad with a Grilled Sweet Potato Medallion
Red, White and Blue Garden Salad -includes strawberries, blueberries, feta cheese and dressing on the side

Vegan Options

Stuffed Portabella Mushroom
Black Bean Veggie Burger
Cannellini Bean Veggie Salad
Black Bean Quinoa Salad
Fresh Mozzarella and Tomato Salad
Strawberry Spinach Salad

Dairy Free

Honey Glazed Chicken Kabob/Breast
Baked Potato
Dill Potatoes
Fruit Kabobs
Chicken and Chickpea Garden Salad
Valenti Protein Salad (sliced Italian Chicken Breast, Avocado, Tomato, Chopped Almonds)
Field Green Salad (sliced Marinated Sliced Chicken Breast, Shredded Cheese, carrots, crackers with hummus on the side)

Gluten Free

Teriyaki Grilled Chicken Breast
Beef Tip
London Broil
Seasonal Vegetables

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2025 CLASSIC DINNER MENU

- Buffet style or individual hot meals (additional charges may apply) -

ENTRÉE, select two (served with dinner rolls)

Chicken Florentine
Succulent Smoked Turkey
Baked and Honey Glazed Ham
Chicken Picata
Roasted Chicken with Asiago Cheese and Portobello Mushrooms
Vegetarian options: Egg Plant Parmesan or Cheese Manicotti

SIDE DISHES, select three

Pasta Primavera
Au Gratin Potatoes
Pasta Con Broccoli
Sage Bread Stuffing
Roasted Potato Medley
Valenti House Salad
Strawberry Harvest Walnut Salad
Green Bean Bacon Almondine
Italian Anti-Pasta Olive Tray
Parmesan Roasted Garlic Mashed Potatoes
Grilled Mediterranean Vegetable Platter with Balsamic Glaze & Feta Cheese
Parmesan Risotto
Twice Bakes Mashed Potato Casserole
Amaretto Glazed Carrots
Sicilian Vegetables with Olive Oil Drizzle

DESSERTS, select one

Tiramisu
Pumpkin Roll
Red Velvet Cream Cake
Home Baked Cobbler & Pies
Strawberry Shortcake
Chocolate Fudge Cake

Vegan Plate Option

Entrée: Stuffed Portabella Mushroom
Side: Cannellini Bean Veggie Salad
Side: Mixed Steamed Vegetables
Dessert: Fresh Fruit

**Additional charges may apply*

\$25.00pp*tax



2025 PREMIUM DINNER MENU

- Buffet style or individual hot meals (additional charges may apply) -

ENTRÉE, select two (served with dinner rolls)

Beef Tenderloin
Beef Brisket Marsala
Pork Tenderloin with drizzled Honey Mustard Sauce
Chicken Florentine
Succulent Smoked Turkey
Baked and Honey Glazed Ham
Chicken Picata
Roasted Chicken with Asiago Cheese and Portobello Mushrooms
Vegetarian options: Egg Plant Parmesan or Cheese Manicotti

SIDE DISHES, select three

Pasta Primavera
Au Gratin Potatoes
Pasta Con Broccoli
Sage Bread Stuffing
Roasted Potato Medley
Valenti House Salad
Strawberry Harvest Walnut Salad
Green Bean Bacon Almondine
Italian Anti-Pasta Olive Tray
Parmesan Roasted Garlic Mashed Potatoes
Grilled Mediterranean Vegetable Platter with Balsamic Glaze & Feta Cheese
Parmesan Risotto
Twice Bakes Mashed Potato Casserole
Amaretto Glazed Carrots
Sicilian Vegetables with Olive Oil Drizzle

DESSERTS, select one

Tiramisu
Pumpkin Roll
Red Velvet Cream Cake
Home Baked Cobbler & Pies
Strawberry Shortcake
Chocolate Fudge Cake

\$30.00pp*tax

Vegan Plate Option

Entrée: Stuffed Portabella Mushroom
Side: Cannellini Bean Veggie Salad
Side: Mixed Steamed Vegetables
Dessert: Fresh Fruit

*Additional charges may apply



mellow MUSHROOM CATERING OPTIONS

Pricing includes high quality paper products, napkins and plastic flatware. **Applicable sales tax 9.488%, and a \$25 delivery fee will apply to final bill and 20% gratuity for delivery driver.** Up to a MAX of 50 guests. **Orders must be placed within 7 days of delivery time. \$150.00 order minimum.** *Different stipulations for breakfast.

MELLOW PACKAGE! - \$180.00 - Feeds 15

- 3 Large, 16", Specialty or 2- topping Pizzas
- Small Pretzel Bites with regular or spicy Pabst blue ribbon beer cheese dip
- Small House Salad - with Balsamic Vinaigrette, Champagne Apple Vinaigrette, Ranch, Caesar, or Esperanza dressing

VICTORY PACKAGE! - \$195.00 - Feeds 15

- 3 Large, 16", Specialty or 2- topping Pizzas
- 30 count baked Chicken Wings with ranch – Mild, Hot, Sweet Thai Chili or naked
- Small Spinach Artichoke Dip **OR** Bruschetta (tomato, feta, basil, balsamic) w/ garlic toast points.

LARGE 16" SPECIALTY PIZZAS (\$30.00 each) cut into 8 slices each:

- House Special – red sauce base with mozzarella, pepperoni, sausage, ground beef, ham, bacon, mushrooms, black olives, roma tomatoes, green peppers, onions & topped with extra mozzarella
- Great White – olive oil & garlic base with sun-dried roasted tomatoes, provolone, feta cheese, seasoned ricotta, fresh basil, mozzarella, roma tomatoes and onions
- Kosmic Karma – red sauce base with feta cheese, mozzarella, fresh spinach, sun-dried roasted tomatoes & roma tomatoes with a pesto swirl
- Mighty Meaty – red sauce base with mozzarella, pepperoni, sausage, ground beef, ham and bacon
- Holy Shitake Pie – olive oil & garlic base with shitake, button & Portobello mushrooms, caramelized onions, mozzarella, MontAmore cheese. With a garlic aioli swirl, black truffle oil, fresh chives & shaved parmesan.
- Veg Out – red sauce, mozzarella, spinach, green peppers, mushrooms, onions, black olives & tomatoes
- Buffalo Chicken – mozzarella, buffalo chicken, caramelized onions, & bacon with a swirl of buffalo sauce. Finished with a swirl of ranch dressing.
- Funky Q Chicken – mozzarella & cheddar cheeses, BBQ chicken, caramelized onions, & bacon with a swirl of buffalo sauce. Finished with a BBQ sauce swirl.
- Maui Wowie – pesto base with mozzarella, honey ham, pineapple, jerk chicken, banana peppers, and applewood-smoked bacon.
- Super Pepp – red sauce base with mozzarella, extra pepperoni, Mama Lil's Peppers, with dollops of seasoned ricotta cheese and a swirl of hot honey.

INDIVIDUAL PIZZAS:

- Cheese Pizza (serves 5-7) – Large 16", \$20.00
- *Gluten-Free* Cheese Pizza (serves 1-2) – 10" Small \$12.99

Topping Choices (\$4.00 per topping):

- | | | | |
|---------------|-----------------|-----------------|------------------------|
| • Ground Beef | Green Pepper | Onions | Applewood-smoked Bacon |
| • Sausage | Grilled Chicken | Jalapeño Pepper | Ham |
| • Pepperoni | Mushroom | Pineapple | Black Olives |

OVEN BAKED WINGS: with ranch, celery & carrots

Mild, Hot, Sweet Thai Chili or naked

- Order of 30 – \$60.00
- Order of 50 – \$90.00

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BRUSCHETTA: Diced seasoned Roma tomatoes, crumbled sheep's milk feta cheese topped w/ chopped basil & drizzled w/ a balsamic glaze. Served with garlic toast. • Small (serves 12) – \$45.00 • Large (serves 20) – \$60.00

SPINACH ARTICHOKE DIP: A rich blend of five cheeses baked with spinach and artichokes. Served with garlic toast points. • Small (serves 12) – \$45.00 • Large (serves 20) – \$60.00

HOUSE SALAD: with black olives, cucumbers, onions, roma tomatoes, shaved parmesan
Dressing options: Balsamic Vinaigrette, Champagne Apple Vinaigrette, Ranch, Caesar, Bleu Cheese, or Esperanza
• Small (serves 12) – \$60.00 • Large (serves 20) – \$85.00

PRETZEL BITES: Doughy bites tossed in garlic butter & Parmesan. Served with Pabst Blue Ribbon beer cheese.
• Small (serves 12) – \$30.00 • Large (serves 20) – \$50.00

DESSERTS: a combination of cookies and brownies.

House-Baked Gourmet Triple chocolate chunk cookies and Triple Chocolate Brownies

- Small - 24 piece (serves 18-20) \$24.00 • Large - 48 piece (serves 38-40) \$44.00
- *Gluten-Free* Brownie: Individually wrapped single brownie baked w/ cage-free eggs, gluten-free flour, and chocolate. \$3.00 each

VEGAN & GLUTEN FREE PIZZA & SALADS AVAILABLE UPON REQUEST (additional costs may apply)

LUNCH OPTIONS

3 Options – 1 Great Lunch

8 person minimum

The Sandwich Lunch - \$14.00 per person

- Choose from our Signature Sandwiches with your choice of kettle chips or celery & carrots, and two small bite cookies or brownies *pre-packaged in individual boxes*.

The Salad Lunch - \$14.00 per person

- Choose from House, Greek, or Caesar Salad with your choice of kettle chips or celery & carrots, and two small bite cookies or brownies *pre-packaged in individual boxes*.

The Trays – choose your favorites from the collection of signature sandwiches

- Small tray: 8 whole sandwiches cut in half. \$90.00
- Large Tray: 12 whole sandwiches cut in half. \$140.00

SIGNATURE SANDWICHES:

- California Club – grilled chicken, roasted tomatoes, applewood-smoked bacon, fresh avocado spread and garlic aioli on multigrain ciabatta.
- Caprese – Sliced tomato, fresh mozzarella, fresh basil and pesto on a french roll.
- Little Italy – ham, salami, pepperoni, fresh mozzarella, caramelized onions, fresh basil, spring mix with tomato, herb vinaigrette and mayo on a French roll
- Chicken Caesar Wrap – grilled chicken, crisp romaine lettuce tossed with caesar dressing and shaved Parmesan in a wheat wrap.



mellow MUSHROOM BREAKFAST OPTIONS

Pricing includes high quality paper products, napkins and plastic flatware. **Applicable sales tax 9.238%, and a \$25 delivery fee will apply to final bill and 20% gratuity for delivery driver. Available 7:30am – 12pm**

***Breakfast orders must be placed within 7 days of delivery time. \$150.00 order minimum.**

BREAKFAST PIZZAS - LARGE 16" (\$28.00 each) cut into 8 slices each:

- The Breakfast Pizza – scrambled eggs, mozzarella, cheddar, onion, roasted red pepper, and sausage
- The Florentine – olive oil & garlic base with mozzarella, scrambled eggs, spinach, caramelized onions, mushrooms and chives
- Sunset Pie – olive oil & garlic base with sausage, mozzarella, scrambled eggs, chives, cheddar cheese and bacon
- The Classic – olive oil & garlic base with bacon, scrambled eggs, sausage, ham, cheddar cheese, mozzarella, mushrooms and chives
- The Western – ham, scrambled eggs, mozzarella, green peppers, onion, cheddar cheese, and mushrooms
- The Veggie – mushroom trio, scrambled eggs, spinach, feta cheese, mozzarella, roasted red pepper and avocado

BREAKFAST WRAPS (\$12.00 each):

- The Mellow Wrap – scrambled eggs, cheddar cheese, garlic aioli, roasted red peppers, and bacon
- The Dude Burrito – ham, scrambled eggs, cheddar cheese, onions, sausage, green pepper and diced tomatoes
- The Shroom Wrap – mushroom trio with scrambled eggs, Roma tomato, fresh spinach, and feta cheese
- The Veggie Wrap – avocado, green pepper, onion, mushroom, Roma tomatoes
- The Western – ham, scrambled eggs, mozzarella, green peppers, onion, cheddar cheese, and mushrooms
- The Veggie – mushroom trio, scrambled eggs, spinach, feta cheese, mozzarella, roasted red pepper and avocado

Get any wrap as a "Box Meal" with a side of fresh fruit for \$2 more per wrap!

FRESH FRUIT TRAY: a tray of fresh, seasonal fruit served with sweet yogurt dip

- Small – \$50.00
- Large – \$75.00

CINNAMON & SUGAR BITES: dough baked & tossed in cinnamon and sugar, served with creamy dipping icing

- Small – \$25.00
- Large – \$40.00

CARAFE OF COFFEE: \$16.00

GALLON OF OJ: \$8.00



BAR PACKAGES

Includes disposable barware and appropriate garnish. Applicable Bar Fees, 9.238% Sales Tax and 20% Service Fee will apply to final bill. **Facility buyout & twenty-five person minimum required for Bars. 6 types of beer are available at all times post-racing if you do not meet these stipulations.** Bartender: \$75 per hour

CONSUMPTION BAR, (charged per drink, drink tab paid post-event)

\$300 Set-up bar fee, 1 bartender included for 2 hours, (1 bartender for every 50 guests required, additional hours - \$75 per bartender, per hour). Disposable glassware, napkins, appropriate garnish and mixers provided.

Soft drinks (Pepsi products), Tea, and water - \$3.00 each
Rockstar Energy - \$4.00
Domestic beer - \$7.00 each
Wine, house red and white - \$7.00 each
Mixed Drinks - \$9.00 each

FLAT RATE BARS, (per person rate, per hour, pre-paid, \$300 set-up bar fee with the exclusion of the beer, wine and soda bar) 1 bartender included for 2 hours, (1 bartender for every 50 guests required, additional hours - \$75 per bartender, per hour). Disposable glassware, napkins, appropriate garnish and mixers included. If purchasing half hour increment, price will be rounded up to the next hour.

Flat Rate Beer, Wine & Soda Bar - 6 Domestic beers, 5 House wines and Pepsi products

2 Hour - \$13.95/pp
3 Hour - \$15.95/pp
4 Hour - \$16.95/pp

Flat Rate Superior Brand Bar - Bacardi Rum, Captain Morgan Rum, Tangueray Gin, Absolut Vodka, El Jimadore Tequila, Jack Daniels, Crown Royal, Jameson Irish Whiskey; Includes 6 Domestic beers, 5 House wines and Pepsi products

2 Hour - \$17.95/pp
3 Hour - \$19.95/pp
4 Hour - \$20.95/pp
5 Hour - \$22.95/pp

**** Please note that we do limit the amount of consumed alcohol if guests wish to race per our liquor license. For groups of 25 guests or more, we can allow 1 alcoholic beverage per racer and let them still race. For groups of 50 or more, we can allow 2 alcoholic beverages per racer and let them still race. Victory Raceway maintains its own liquor license and therefore, all alcoholic beverages must be purchased through our facility.***



Anheuser-Busch

HOUSEKEEPING NOTES

Outside Food

Victory Raceway Saint Louis can supply and serve all food for your event. We will be happy to arrange Kosher meals, if needed. Any specialty requests must be cleared via planner prior to your event. If approved, Victory Raceway requires a 20% commission fee on outside catering.

Access Time

All outside vendors must be approved. Victory Raceway has special delivery and pick-up requirements that need to be communicated. Equipment strike and removal must be completed by 1 hour after the end of your event time. Victory Raceway is not responsible for overnight storage of items left by vendors.

Signs + Décor

Signs + decor may not be attached to any surface. Balloons are not allowed unless they are secured and weighted. Candles are required to be in surrounding glassware. Confetti may not be used. We reserve the right to approve all décor.

Smoking

Smoking is not permitted inside the building, or within fifteen feet of the entrance. There is a designated smoking container located south of the front doors.

Race with Care

Victory Raceway St. Louis staff reserves the right to make decisions on continued service of alcoholic beverages. No “shots” under any circumstances, for any events will be served. We reserve the right to ID guests who appear to be under the age of 21.

Our staff also reserves the right to remove racers from races who we deem are a danger to themselves and others on the track. Safety is our number one responsibility. Any drivers who cannot safely operate the karts or follow our safety instructions will not be allowed to race. Any severe wrecks also will be means for removal from racing.

No alcohol will be served without proper ID. Victory Raceway St. Louis is responsible for the administration, distribution and service of all alcoholic beverages in compliance with existing liquor laws. It is mandatory that all liquors and wines be supplied by Victory Raceway Saint Louis.

Cleaning Fee

A \$100 cleaning fee will be incurred if client fails to leave the facility in a reasonably clean condition. The fee is intended to compensate Manager/Owner for administrative and other reasonable cleaning and repair costs due to client's failure to leave the premises in a clean and undamaged condition.